

# american rye stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **30.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 7 kg (61.3%)    | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (8.8%)     | 79 %  | 22  |
| Grain | Rye Malt                    | 1 kg (8.8%)     | 63 %  | 10  |
| Grain | Viking Pilsner malt         | 0.37 kg (3.2%)  | 82 %  | 4   |
| Grain | Strzegom Karmel 300         | 0.4 kg (3.5%)   | 70 %  | 299 |
| Grain | Czekoladowy                 | 0.545 kg (4.8%) | 60 %  | 788 |
| Grain | Carafa II                   | 0.2 kg (1.8%)   | 70 %  | 812 |
| Grain | Jęczmień palony             | 0.4 kg (3.5%)   | 55 %  | 985 |
| Grain | Płatki owsiane              | 0.5 kg (4.4%)   | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 35 g   | 60 min | 10 %       |
| Boil                | Mosaic     | 30 g   | 20 min | 10 %       |
| Boil                | Centennial | 30 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Chinook    | 30 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Mosaic     | 30 g   | 5 min  | 10 %       |
| Whirlpool           | Amarillo   | 30 g   | 0 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |